



Christmas Exclusive Experience



The most famous dishes of the south Italian Christmas dinner. Fish and seafood is a must, Lobsters of course, and gelato panettone. come and enjoy the holidays at Segreto

Welcome

Italian style meats and cheese board and marinated vegetables, sourdough bread

Starters

.Fritto misto di paranza, limoni di Amalfi
.Live, Italian fried seafood classic, Amalfi lemon vinaigrette

Pasta is a queen

.Linguine all astice, sfumate al brandy
.Gragnano DOC linguine with lobster and brandy pink sauce

Entrée

From the never-ending Italian cuisine archive:

.Pollo/ tacchino imbottito alla napoletana, verdure saltate e contorni vari
.Neapolitan style stuffed chicken or turkey, or Baked wild snapper on celery and lemon sauce, young potatoes

selection of sides Ask the chef for alternatives

Fresh made sorbet

Strawberry and thyme

The sweets

Panettone gelato with tiramisu sauce. Ermanno's signature recipe

Caffe e Ammazzacaffe

Translated in, the coffee killer, and consisting of:

.Live made moka coffee (we only use Neapolitan master roasters "Kimbo")

.After dinner Italian Home made limoncello family recipes

Imported Italian still and sparkling water, live made coffee, home made limoncello. included

Wine list and corkage fee availab

buy 1 open 1, or 200 hkd per person, or 400 hkd per bottle. 3hrs free flow 300 HKD per person

